

CLAIMS

1. A cheese substitute comprising by weight, 60-95% bland edible particulate, 1-25% vegetable fat component and 8-15% salt preservative component, mixed together to form a matrix, and a parmesan flavouring.
2. A cheese substitute as claimed in claim 1, in which the bland edible particulate comprises protein.
3. A cheese substitute as claimed in claim 1 or claim 2, in which the bland edible particulate comprises a soya product.
4. A cheese substitute as claimed in any preceding claim, in which the bland edible particulate comprises one or more of seed, bean, pulse, pea and lentil product.
5. A cheese substitute as claimed in claim 3, in which the soya product comprises about 70%, the vegetable fat component about 17%, the salt preservative component about 12% and the parmesan flavouring about 0.5%, by weight of the cheese substitute.
6. A cheese substitute as claimed in any of claims 3 to 5, in which the soya product is in the form of a flour.
7. A cheese substitute as claimed in any of claims 3 to 6, in which the soya product comprises a soya bean or soya flour derivative.
8. A cheese substitute as claimed in claim 6, in which the soya product component is a full fat, pre-cooked soya flour.
9. A cheese substitute as claimed in any preceding claim, in which the

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vegetable fat component comprises a fully hydrogenated or partially hydrogenated vegetable oil.

10. A cheese substitute as claimed in claim 9, in which the vegetable fat comprises vegetable shortening.
11. A cheese substitute as claimed in any preceding claim, in which the vegetable fat component comprises palm oil.
12. A cheese substitute as claimed in any preceding claim, in which the salt component comprises a natural salt and/or a processed salt substitute.
13. A cheese substitute as claimed in any preceding claim, in which the salt component has a grain size that has limited intrusive effect in the cheese substitute texture.
14. A cheese substitute as claimed in any preceding claim, in which the parmesan flavouring constitutes 0.1-1% by weight of the cheese substitute.
15. A cheese substitute as claimed in any preceding claim, in which the cheese substitute further comprises one or more of colourant, preservative, thickener, texturant, regulator and other additives.
16. A cheese substitute as claimed in any preceding claim, in which the cheese substitute comprises particles in the range up to 3mm in dimension.
17. A method for producing a cheese substitute comprising softening a volume of fully hydrogenated or partially hydrogenated vegetable fat component and combining that softened vegetable fat component with bland edible particulate, a salt component and parmesan flavouring to a composition comprising bland edible particulate (60-95% by weight), vegetable fat component (up to 25% by weight), salt component (up to 15% by weight) and parmesan

flavouring to a desired proportion until a crumbly product is formed by the coagulation of the vegetable fat component with the other ingredients.

18. A method as claimed in claim 17, in which the vegetable fat component is warmed to facilitate production.
19. A method as claimed in claim 17 or claim 18, in which the components are blended to form the crumbly product.
20. A method as claimed in any of claims 17 to 19, in which the vegetable fat component, the bland edible particulate, the salt component and the parmesan flavouring are as defined in any of claims 1 to 16.
17. A cheese substitute substantially as hereinbefore described.
18. A method of producing a cheese substitute substantially as hereinbefore described.
19. Any novel subject matter or combination including novel subject matter disclosed herein, whether or not within the scope of or relating to the same invention as any of the preceding claims.